A TASTE OF THE FUTURE

User manual

Empire Hot

COFFEE QUEEN

Din återförsäljare / Your retail dealer

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U / GB

Rev. 060928

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We congratulate to your choice of a Coffee Queen coffee machine.
Please read through this manual before you take the machine into operation for the first time.

The manual contents important instructions for a safe and proper usage of the machine.
Always keep this manual within reach for the user!

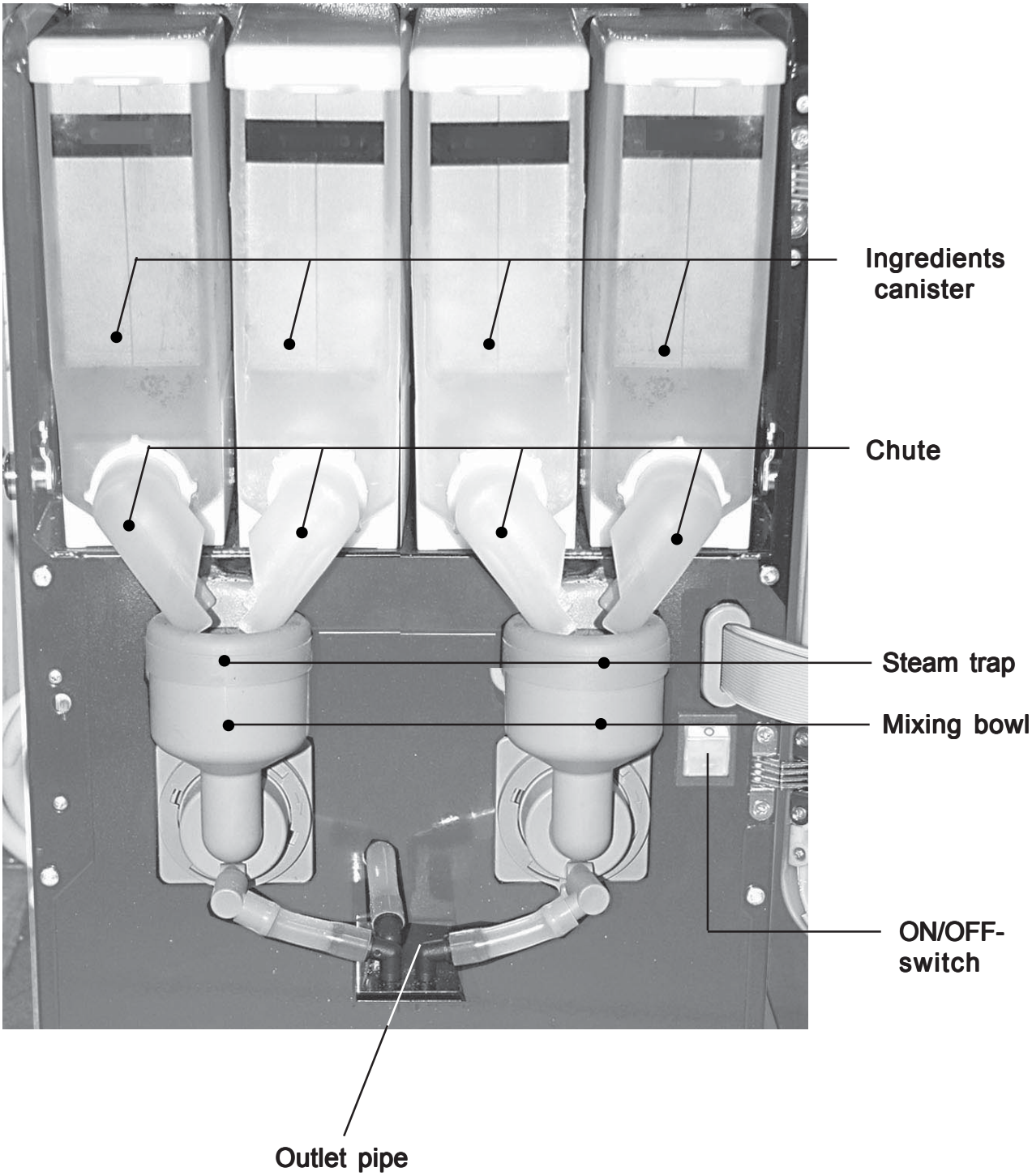
Coffee Queen / Empire hot

- making coffee cup by cup
- 8 choices of drinks,
- 2 - 4 ingredients canisters,
- electronically temperature controlled
- adjustable coffee strenght
- clock functions

Facts:

Height	570 mm
Width	310mm
Depth	490mm
Electricity	230V/2200W
Water connection	½"outside thread

Display
Strenght of drinks
++ or - -
Key switch
cup and jug
choice)
Door
lock
Choices of
drinks
Outlet/ drinks
Drip tray
Drip tray insert



Empire cold: 4 canisters.

Canister:	Width	Depth	Height	Volume/litre;	
coffee	67	225	200	1,15	
espresso	67	225	200	1,15	
chocolate	67	225	200	1,15	
topping	67	225	200	1,15	

1. Locate the brewer on a flat level and waterproof surface.

Connect the electrical plug to a separate grounded wall socket

Grounded wall socket
230V 10A

OBSERVE!
Make sure there is a space behind the machine for free flow of air.
(minimum 10cm).

2. Connect attached water tube to cold water with an R 1/2".
Make sure that the water hose not are kinked anywhere when machine is pushed into place.

Please flush the water tube before connecting to machine, this to avoid any particles to destroy the inlet valve.

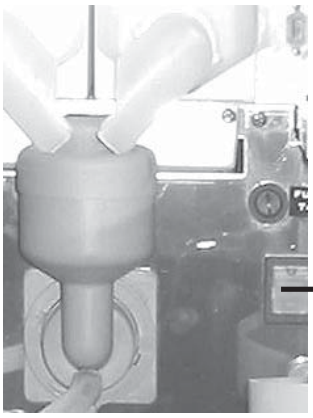
3. Open the water inlet.

4. Turn on the ON-OFF switch inside the door.

Water is been filled into the tank automatically with 2,0 litres of water. The heating will not start before the water level reaches the level sensor.

Set temperature is approx. 97ºC.

5. **Close door.**

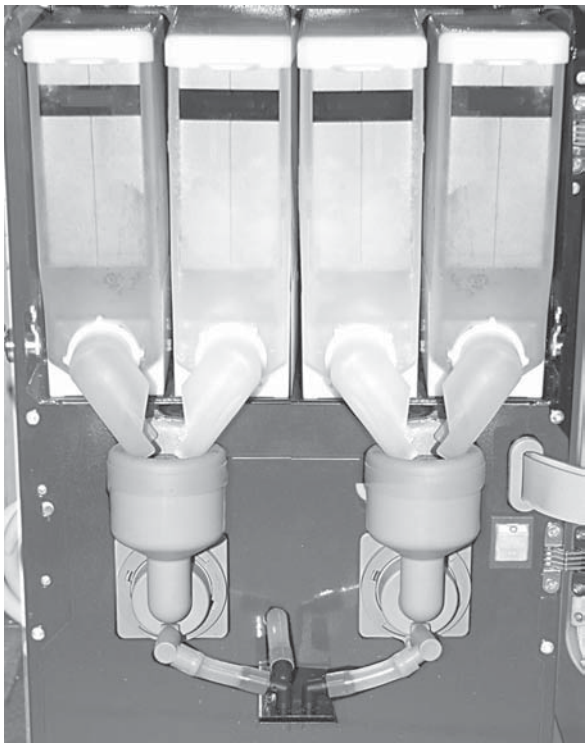


ON / OFF switch

6. Fill canisters with ingredients.

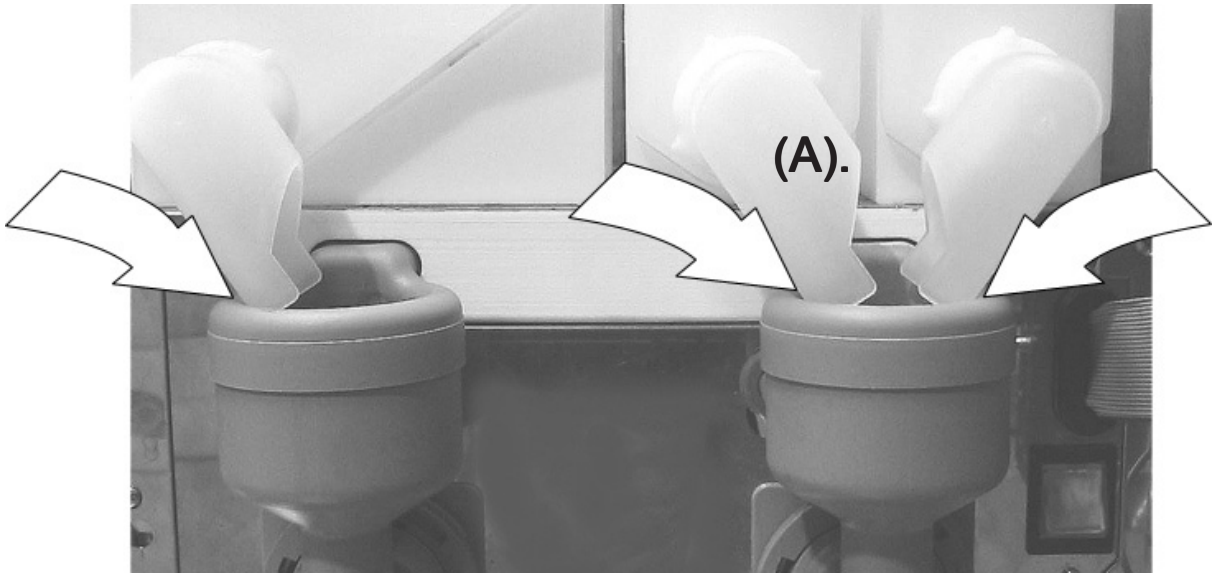
Take out (this to avoid unnecessery spillage in the machine) ingredient canisters and fill them with ingredients.

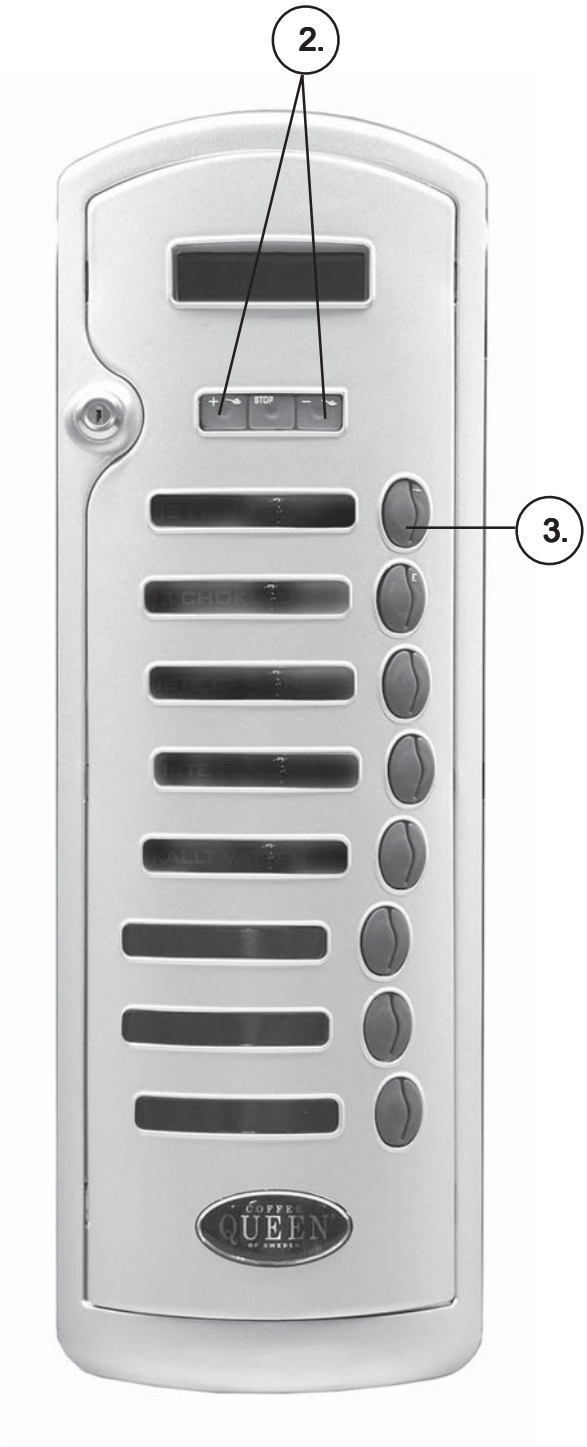
1. Turn up chute.
2. **Lift up canister and pull out.**
3. **Lift off lid and fill canister with ingredients.**



7. When placing the ingredient canisters;

Make sure that the outlet pipes on the ingredient canisters are touching the steam traps (A).





Making coffe in a cup. Chocolate etc.

1. Place a cup in the centre of the cup holder

2. **The strenght has a standard setting**, if you wish to increase or decrease it, do as follows if not continue to point 3.

Stronger drink;
Increase by pushing + or ++ for 5% or 10%
alternative
Weaker drink;
Decrease by pushing - or -- for 5% or 10%
(the indication lamp will go up or down depending of choice).

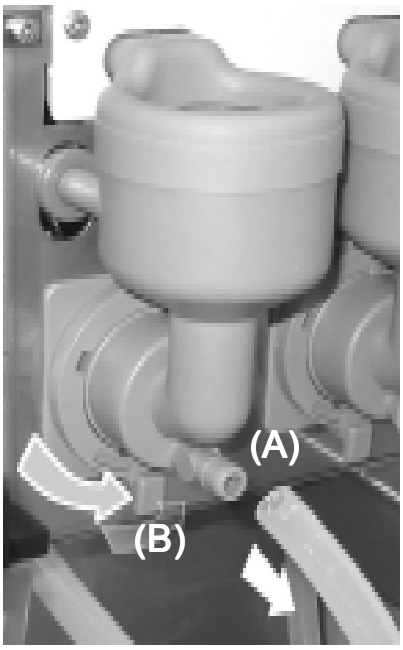
3. Choose drink by pushing on the button to the right of each menu
The display will show; ”Please wait”, and the light on the cup will light up.

Wait until the light on cup and the text ”Please wait” has been turned off before you take your cup.

Enjoy your drink.

Dismantle : Mixer system

1.
Loosen outlet hose **(A)** and turn lock knob **(B)** anti-clockwise.



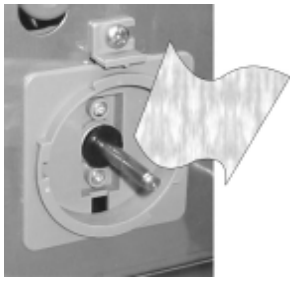
2.
Loosen mixer bowl. Pull apart **(C)**.

3.
Loosen whipper **(D)** pull whipper straight out from the machine.

4.
Turn lock knob anti-clockwise.**(E)** until it stops

Cleaning

5. Clean with a wet rag and drought drily.



Wash these parts:

.6.

A. Mixer bowl

B. Steam trap

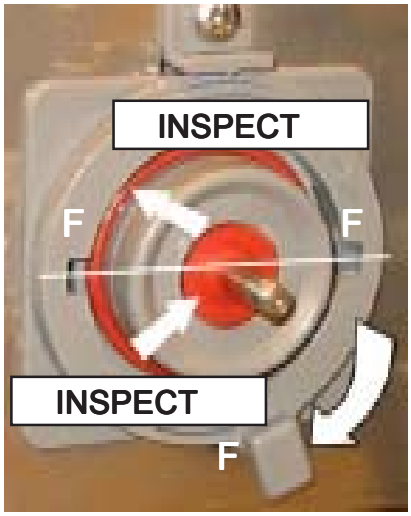
C. Whipper

D. Assembly plate

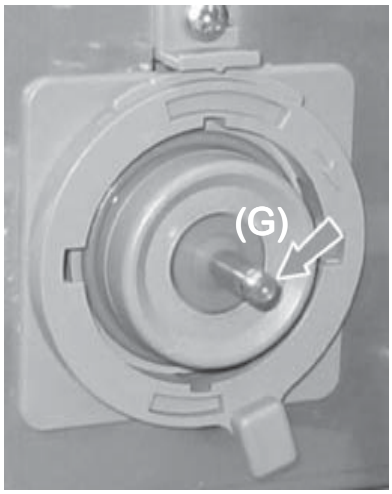
Make sure this parts are dry before use

REASSEMBLE: Mixer system

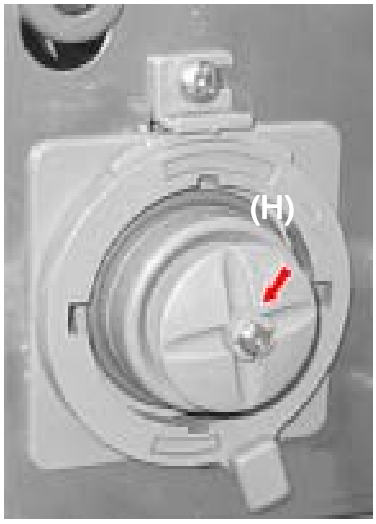
7.
Reassemble the assembly plate by turning lock knob **(F)** clockwise. **INSPECT** gaskets.

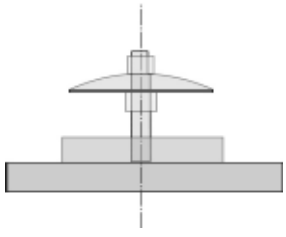


8.
Make sure that the motor whippers plane side will be in accordance with the whippers plane side. see next **(G)** and picture **(H).**

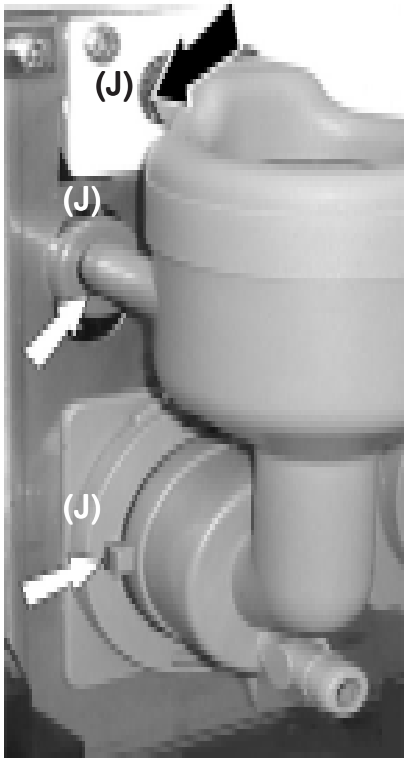


9.
Assemble whipper , pull until you hear a clicking noise. **(H).**

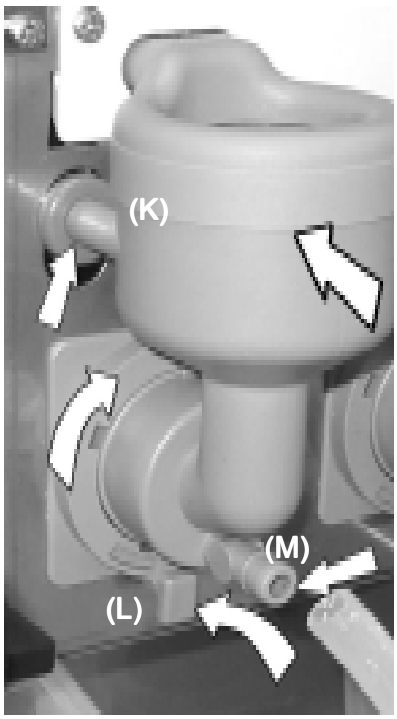




10.
Assemble mixer bowl and steam trap **(J)** see picture.

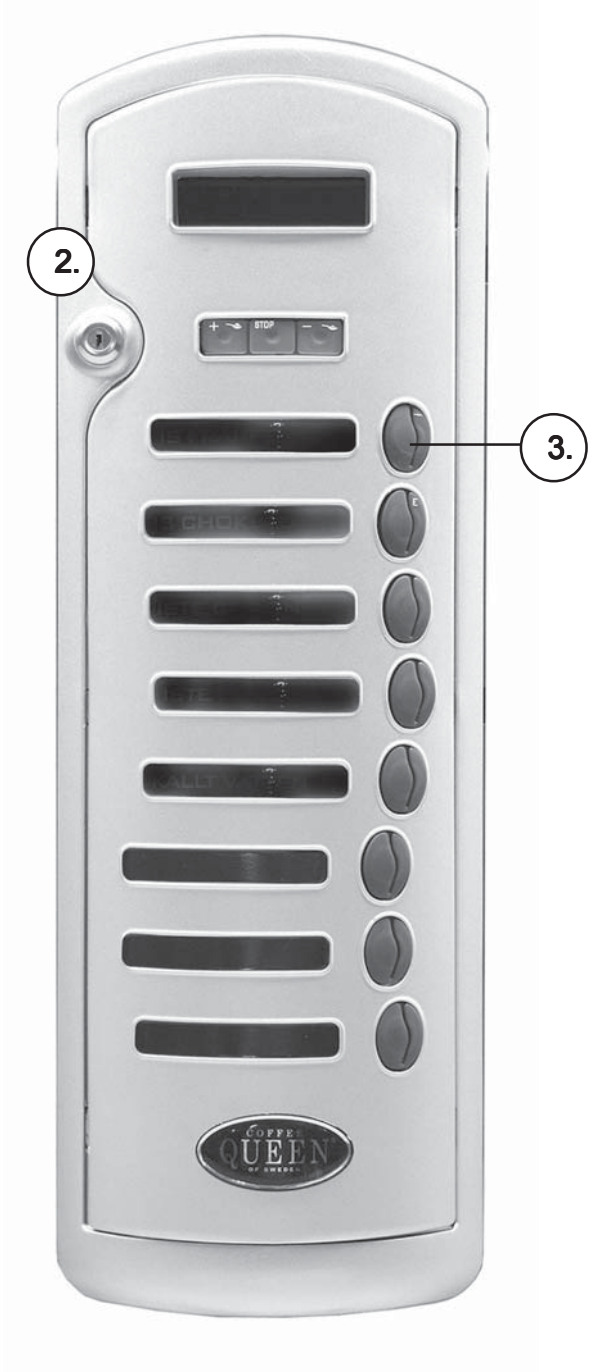


11.
Easily push the mixer bowl towards, according to **(K)** and lock with lock knob **(L).**Connect outlet hose **(M).**
(**NOTE**! make sure that all water hose are connected at right place



Automatic cleaning of mixing system.

The mixer bowls can easily be cleaned with the key switch in ”cup” (normal) position. **Daily automatic cleaning of mixing system.**



1. **Place a jug in the drip tray.**
2. Turn the key slowly ninety degrees and back again.
3. **Push button for drink 1 in 6 seconds.**

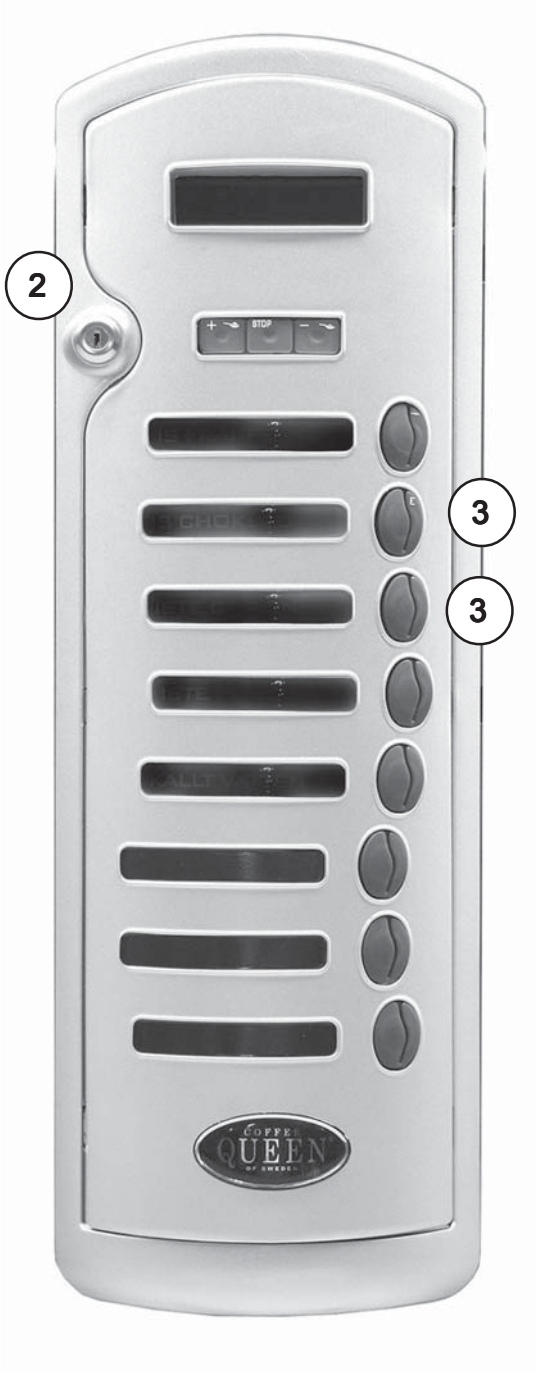
   After 6 seconds the mixer bowl starts to be cleaned as long as the button is pushed or max.10 seconds.

The display shows:

”Cleaning Mixer 1”. (in 5 sec.)
”Cleaning Mixer 2”. (in 5 sec.)

Automatic cleaning of mixing bowl 1 or 2

The mixer bowls can easily be cleaned with the key switch in ”cup” (normal) position.



1. **Place a jug in the drip tray.**
2. Turn the key slowly ninety degrees and back again.

3. **Push button for drink 2 in 6 seconds.**
   To **cleaning mixing bowl 1**

   or

   Push button for drink 3.
   To **cleaning mixing bowl 2.**

   After 6 seconds the mixer bowl starts to be cleaned as long as the button is pushed or max.10 seconds.

   The display shows: ”Cleaning Mixer 1”,
   ”Cleaning Mixer 2”.

Automatic cleaning of In/Outlet valves:

The In/Outlet valves can easily be cleaned with the key switch in ”cup” (normal) position.

1. **Place a jug in the drip tray.**

2. Turn the key slowly ninety degrees and back again.

3. **Push button for drink 1 and 2 at the same time in 6 seconds. Keep buttons down.**

   All In/Outlet valves will now start to open and close with 2 pulses/second in 10 seconds or so long you pushed the buttons

   The display shows: ”Cleaning valves”.

Cup counter:

The machine has an in built cup counter which is available to see and reset with the key switch in ”cup” (normal) position.

1. **Push ”-” button in 6 seconds.**
   After 4 seconds a signal will go faster.
   The display shows: ”Total xxx cups”
2. Push button for drink 2
   The display shows: ”Choise 1 free xxx cups”
3. Push button for drink 2
   The display shows: ”Choise 1 coin xxx cups”
4. Push button for drink 2
   The display shows: ”Choise 1 xxx cups in can”
5. Push ”+” button to reach to ”choise 2” etc.
6. Push button for drink 3 to reset the counter.
7. Push ”Stop” button to go back to user mode.

Easy Access:

Water and ingredient amount can be adjusted with±15% with the key switch in ”cup” (normal) position.

1. **Push ”+” and ”-” button at the same time.**
   After 4 secondsa signal will go faster.
   The display shows: ”Easy access” ”Styrka 1 100%”
2. Go to right button(choise which you want to change by pushing”+” or ”-” button.
3. Push button for drink 2
   The display shows: for example. Volyme 4 and” Blinking 100%”
   Change by pushing ”+” or ”-” button.
4. Push button for drink 3 for entering the change.
5. Press ”stop” to quit.

9. Safety functions. Empire Hot

The machine is equipped with following safety functions

1. Indication of door
   Door not closed
   The display shows; "Door open"

2. When machine is not in use:
   The inlet valves are blocked.

10. Failure messages.

Failure messages which can mostly be corrected without any help from service company

1. The display shows; " Blocked" "Water level low"
   Please check incoming water connection Turn off the machine with the main switch wait for 10 sec. and turn on again.

2. The display shows normal: but no drink is coming.
   Possible cause of failure:
   Mechanical stop in the ingredients canisters
   or whipper.

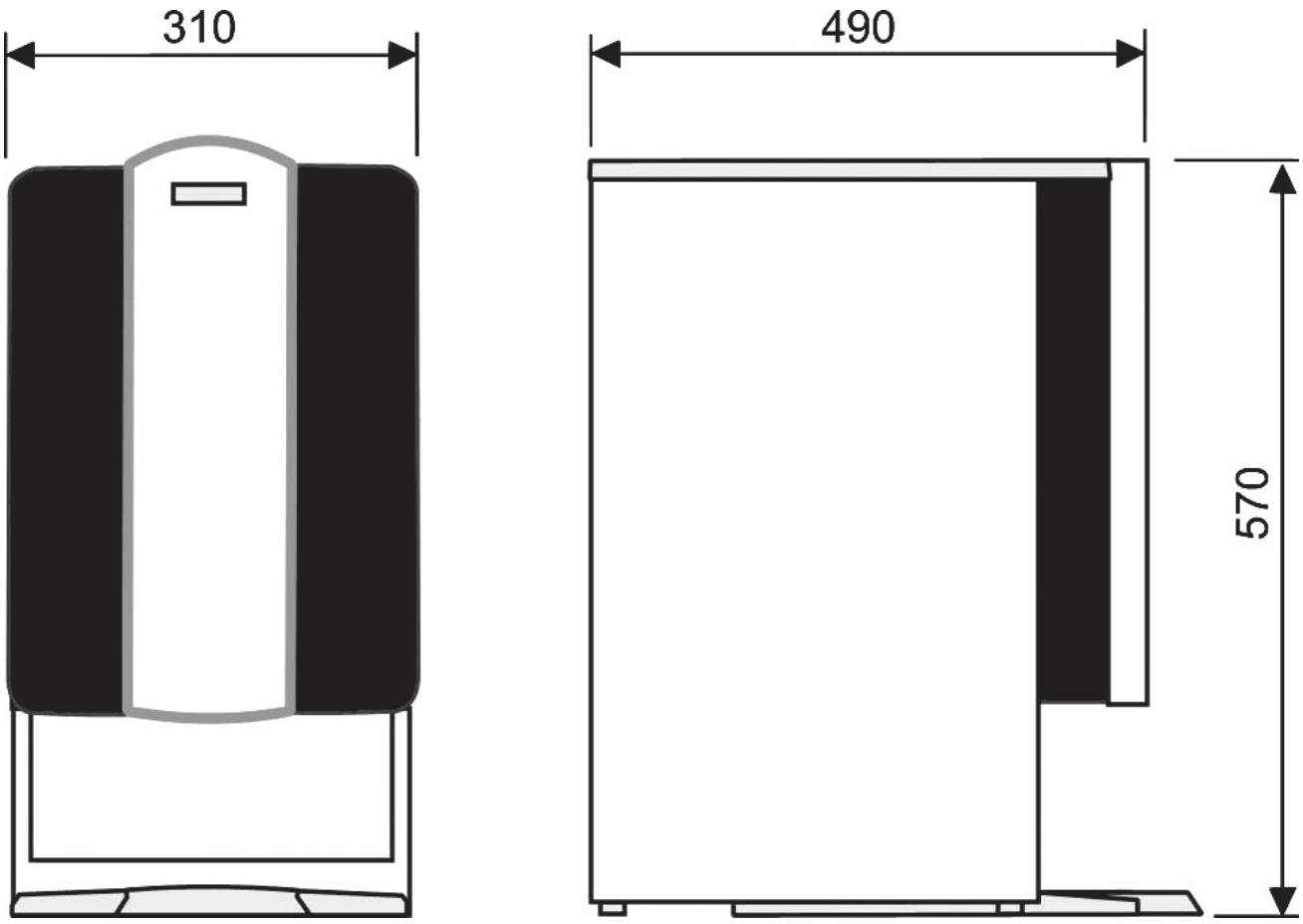
   Measure:
   Try to find the cause of failure.
   Clean the mixer system and try again.

11. Storage / Transport.

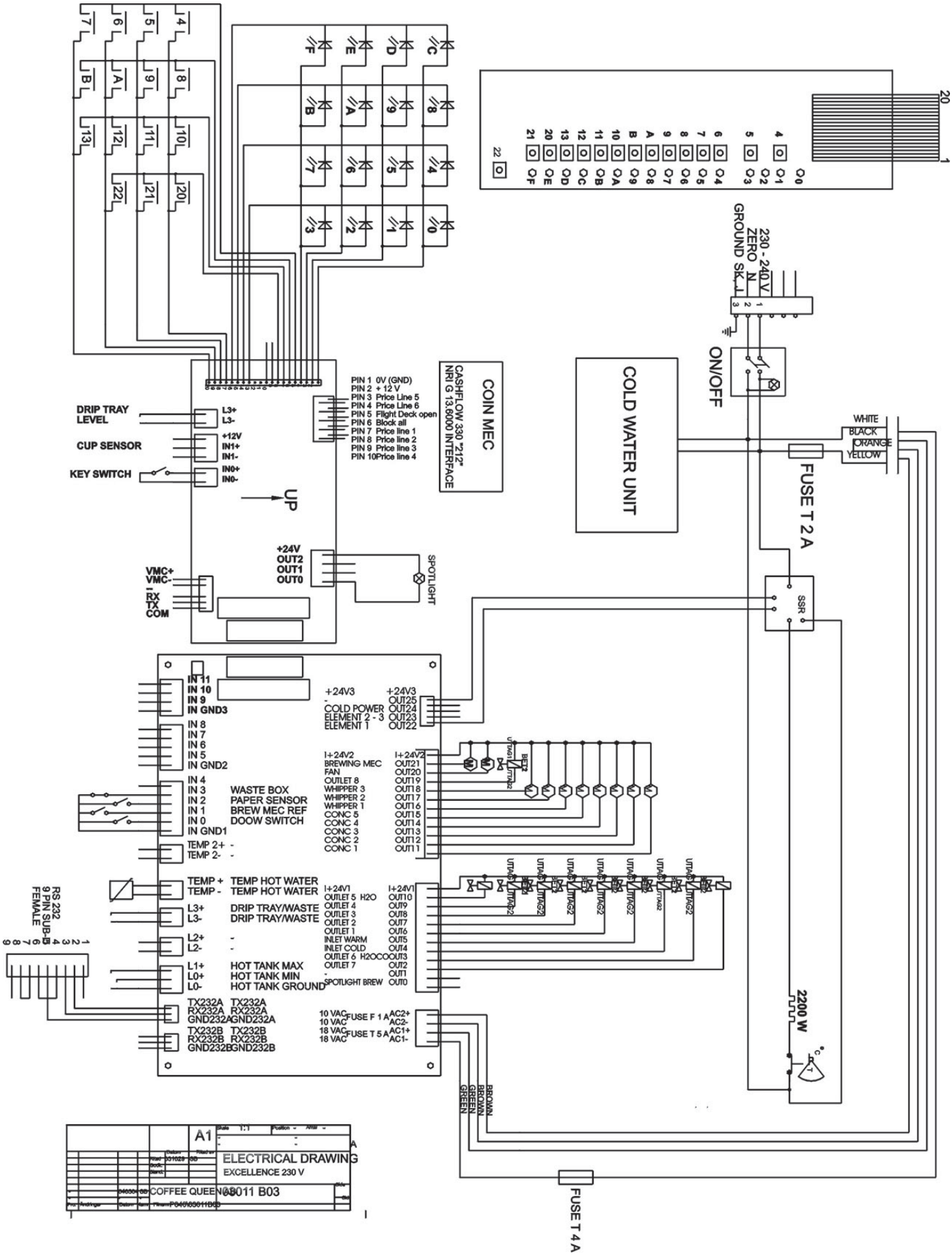
Transport and no use in long time.

1. Turn off the switch, pull out the plug and close incoming water tube.
2. Empty the water tanks.
3. Keep machine free from frost.

Long machine storage at temperatures as below 0ºC (zero degrees celsius) can cause damage of the machine. Total emptying of water is recommended.


310
490
570

13. Circuit diagram.



COFFEE QUEEN

Empire hot

FOR SERVICE

Please contact

Din återförsäljare / Your retail dealer

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